

What is claimed is:

306C1/ 1. A method for producing a fruit vinegar, which comprises subjecting one selected from the group consisting of a flavorful acid citrus fruit juice with a low citric acid content and the dilution thereof, in the presence of alcohol (ethanol), to acetic acid fermentation by acetic acid bacteria.

2. The method according to claim 1, wherein the presence of alcohol is prepared by (1) subjecting the one selected, as it is or after addition of sugar, to alcohol fermentation or/and (2) adding alcohol or an aqueous alcohol solution to the one selected.

B 3. The method according to claim 1 ~~or 2~~, wherein the dilution is prepared by diluting the flavorful acid citrus fruit juice with a low citric acid content with at least one selected from the group consisting of water, an aqueous solution of glucose, various fruit juices each having a low citric acid content such as apple juice, saccharification solutions of starches such as potato starch, and saccharification solutions of grain flours such as maize flour (corn flour).

B 4. The method according to ^{claim 1} ~~any one of claims 1 to 3~~, wherein the concentration of the flavorful acid citrus fruit juice with a low citric acid content in the dilution is not less than 10 % by weight and is less than 100 % by weight.

B 5. The method according to ^{claim 1} ~~any one of claims 1 to 4~~, wherein the flavorful acid citrus fruit juice with a low citric

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acid content is a flavorful acid citrus fruit juice with an inherently low citric acid content and/or a flavorful acid citrus fruit juice prepared by reducing citric acid content by acid reduction treatment.

B 6. The method according to ^{claim 1} ~~any one of claims 1 to 5~~, wherein the flavorful acid citrus fruit juice with a low citric acid content has a citric acid content of 50 % by weight or less of the natural citric acid content (3 to 8 %).

B 7. The method according to ^{claim 1} ~~any one of claims 1 to 6~~, wherein alcohol or an aqueous alcohol solution is added one time or plural times from time to time or on occasion between the initiation of the acetic acid fermentation and the end thereof.

I 8. The method according to ^{claim 1} ~~any one of claims 1 to 7~~, which a common flavorful acid citrus fruit juice is, further, added in the acetic acid fermentation.

B C 9. The method according to ^{claim 1} ~~any one of claims 1 to 8~~, wherein the acetic acid fermentation is carried out by ^{using an} ~~a rapid~~ ^{acetic} ~~brewing method.~~

B 10. The method according to ^{claim 1} ~~any one of claims 1 to 9~~, wherein sterilization and filtration are effected by ultrafiltration after the acetic acid fermentation.

B 11. A fruit vinegar produced by ^{the method of claim 1} ~~any one of the methods in claims 1 to 10~~, wherein a flavorful acid citrus fruit juice is used as a raw material.

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